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Fred W. Piper

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SEVENTH EDITION

What Is It?

LE VOICI

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AN ABRIDGED LIST

OF THE

PRINCIPAL DISHES

SERVED IN

First-Class Hotels, Clubs
and Restaurants,
giving a brief Synopsis of
their essential Ingredients

FOR THE USE OF

Waiter, Steward and Guest

COMPILED BY

DREW ROMYN, (A. M.)

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NEW YORK
1910

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By A. A. Munro

AB OVO VSQVE AD MALA

This little brochure
is respectfully dedicated
by the compiler
to one whose unpretentious energy
has given him
an enviable prestige
among his contemporaries
in elevating and popularizing
Modern Gastronomic Art
in the Metropolis
of the
Western Hemisphere

MR. WM. C. MUSCHENHEIM

FOREWORD

IN the following pages an attempt has been made to partially unveil the mystery which in current kitchen nomenclature is considered by many to attach to dishes served in establishments of repute in this country and abroad. In this compilation it is merely essayed to furnish a clue to the essential components of the various dishes, and in no manner contemplates explaining their composition or preparation.

It will be found on examination, that the versatile chef has shown more or less skill in designating his creations by some quality or idiosyncrasy of the person, place or thing typified in the dish. For example: Eggs, Gambetta (who was blind in one eye), consist of a fried egg, representing the blind eye, and a poached egg, the good eye. The term Ménagère (expert housewife) added to a dish implies that the choicest and most-appetizing ingredients are used, on the assumption that domestic bliss is more fully conserved via the stomach.

An analysis of each term with its constituents will reveal either a real or fancied analogy between the dish and its name, which may possibly do much toward relieving apprehension and help to popularize many palatable triumphs of kitchen genius.

It is hoped this effort will be found useful to both waiter and guest for whose perusal it has been uniquely designed, and should it prove to have even partially filled "a remotely-felt void," the object and ambition of the compiler will have been attained.

DREW ROMYN

Eggs, Omelets, etc.

Eggs, Africaine, poached, lozenges of red and green peppers, shelled rice and sauce Colbert

Eggs à l'Aurore, quarters of two boiled eggs in cream browned, hashed egg yolk on top and border of tomato sauce

Eggs, Anglaise, with bacon

Eggs, Alsacienne, croutons, Madeira and currant jelly

Eggs, Amiral, truffles, chicken and cream

Eggs, Arlequin, beef tongue, parsley, truffles and cream sauce

Eggs, Argenteuil, new asparagus tips and border of cream sauce

Eggs, Béranger, artichokes, stewed tomatoes and ham

Eggs, Béchamel, cream sauce

Eggs, Bordelaise, Bordeaux sauce

Eggs, Bruxelloise, Brussels sprouts and cream sauce

Eggs, Beurre Noir, browned butter and vinegar

Eggs, Balzac, truffles, tongue and Soubise sauce

Eggs, Bénedict, toasted muffin poached, slice of ham, s'ce Hollandaise and sliced truffles

Eggs, Bayonnaise, dices of pumpkin, bread, purée of onions and cream sauce

Eggs, Bayard, ham, truffles, goose liver and mushrooms

Eggs, Béarnaise, poached with béarnaise sauce

Eggs, Bonnefoy, goose liver, game purée and truffles

Eggs, Bonvalet, béarnaise and velouté sauce and purée of tomatoes

Eggs, Bourguignonne, poached in burgundy wine

Eggs, Bretonne, Madeira, brown sauce and purée of onions

Eggs, Bercy, shirred, small sausages and border of tomato sauce

Eggs, Bohémienne, piquant sauce, minced mushrooms and château potato

Eggs poached, Bohémienne, cream sauce, truffles and hashed tongue

Eggs, Carioly, poached, stuffed croustade, goose liver and sauce Périgourdine

Eggs, Chimay, stuffed, cream sauce and browned

Eggs, Café Riche, dices of lobster, truffles and tomato sauce

Eggs, Chipolata, chestnut purée, glazed onions, sausage and Madeira sauce

Eggs, Créole, dices of onion, green pepper, mushrooms, tomatoes and beef extract

Eggs, Catalane, crab flakes and cream

Eggs, Chasseur, chestnut and game purée and Madeira sauce

Eggs, Coquelicot, boiled with red peppers

Eggs, Condé, purée of string beans, ham and spinach

Eggs, Cardinal, lobster sauce and coral

Eggs, Célestine, ham, cream sauce and cheese

Eggs, Chantilly, cream sauce and truffles

Eggs, Colbert, dices of chicken and Colbert sauce

Eggs, Comtesse, cream sauce and asparagus tips

Eggs, Dauphine, mushrooms, asparagus tips and Madeira sauce

Eggs, Diable, diable sauce

Eggs, Dieppoise, oysters and mushrooms

Eggs, Dreux, hard boiled, cream sauce and truffles

Eggs, Demi-Deuil, truffles and cream sauce

Eggs, De Lesseps, shirred, slice of brain sautéd and brown butter

Eggs, Duguesclin, paprika, lobster and coral, cream sauce and parsley

Eggs, Elliot, scrambled, with fresh mushrooms in cream

Eggs, Espagnole, fried à la Française, toast and sauce Créole

Eggs, Ecarlate, tongue and cream sauce

Eggs, Estragon, veal gravy and tarragon

Eggs, Florentine, mushrooms, chicken, artichoke bottoms and cream sauce

Eggs, Française, cockscomb and kidneys and velouté sauce

Eggs, Fines Herbes, parsley, chervil, chives and tarragon

Eggs, Frou Frou, in casserolette salpicon of chicken, cream sauce and sliced truffles

Eggs, Fermière, chicken liver, onion and mushrooms

Eggs, Montagnarde, sausage, veal kidney, mushrooms and Madeira

Eggs, Georgette, cream sauce, Parmesan cheese in baked potato

Eggs, Gourmets, goose liver and béarnaise sauce

Eggs, Hussarde, ham, cream sauce and mushrooms in tomato

Eggs, Impériale, truffles, velouté sauce and goose liver

Eggs, Indienne, rice and curry

Eggs, Italienne, ham, rice and tomato sauce

Eggs, Jurasienne, sorrel fried in butter and small lardons of salt pork

Eggs, Lyonnaise, brown sauce, artichoke bottoms and purée of onions

Eggs, Magenta, asparagus tips, crayfish and cream sauce

Eggs, Matelote, claret sauce, mushrooms and glazed onions

Eggs, Mazarin, truffles, tongue chicken, liver and tarragon

Eggs, Mornay, cheese and cream sauce browned

Eggs, Moscovite, parsley, truffles, lobster coral and caviar

Eggs, Moutarde, Hollandaise and mustard sauce

Eggs, Mousquetaire, creamed onions and lamb kidney

Eggs, Maintenon, boiled with tongue, truffles and parsley

Eggs, Maréchale, boiled with anchovy sauce

Eggs, Montebello, goose liver, purée of tomatoes and béarnaise sauce

Eggs, Montglas, mushrooms, truffles, tongue and dices of chicken

Eggs, Meyerbeer, shirred, broiled lamb kidney and sauce Périgueux

Eggs, Mornay, poached, sauce Mornay and browned

Eggs, Milanaise, onions fried in butter and slice of Lyon sausage

Eggs, Marseillaise, tomato, oil and garlic

Eggs, Normande, ham, tomato sauce and onion purée

Eggs, Nantua, crayfish and cream sauce

Eggs, Orléans, chicken, goose liver and velouté sauce

Eggs à l'Oseille, with purée of sorrel

Eggs, Opéra, shirred, asparagus tips and sautéd chicken livers

Eggs, Offenbach, dices of tunnyfish, anchovies, crayfish and tomato purée

Eggs, Orientale, anchovies, butter and tomatoes

Eggs, Petit Salé, with bacon

Eggs, Princesse, truffles and veal gravy

Eggs, Polignac, boiled with truffles and Hollandaise sauce

Eggs, Parmentier, with sautéd potatoes in dices

Eggs, Provençale, garlic and tomato sauce

Eggs, Portugaise, minced fresh tomatoes and dices of ham

Eggs, Parisienne, truffles, artichoke bottoms and cream sauce

Eggs, Persane, rice, curry, dices of onion, ham and stewed prunes

Eggs, Réforme, truffles, mushrooms, tongue, gherkin, oil and hard boiled egg

Eggs, Raphael, anchovy sauce, crayfish and lobster in dice

Eggs, Ravigote, velouté sauce, tarragon, chervil, parsley and butter

Eggs, Reine, chicken purée and cream sauce

Eggs, Royale, dices of tongue, truffles and cream sauce

Eggs, Robinson, shirred, sautéd chicken liver and minced mushrooms

Eggs aux Rognons, Madeira and dices of kidney

Eggs, Suisse, dices of Gruyère cheese

Eggs, Rossini, goose liver and truffles

Eggs, Rothschild, Madeira truffles and goose liver

Eggs, Russe, caviar, anchovies and Madeira sauce

Eggs, Sévigné, chicken, cream sauce and truffles

Eggs, Sicilienne, chicken liver and tomato sauce

Eggs, Suzette, served in baked potato, sauce Mornay and browned

Eggs, Soubise, purée of onions and cream sauce

Eggs, Turque, dices of egg plant and tomato sauce

Eggs, Turque, shirred, with chicken liver

Eggs, Turbigo, sausage and Bordelaise sauce

Eggs, Vénitienne, dices of anchovies, sweet peppers and stewed tomatoes

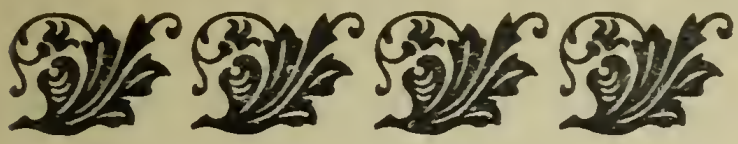
Eggs, Valois, truffles, lobster and tomato sauce

Eggs, Véfour, crayfish, cream sauce, anchovies and lobster butter

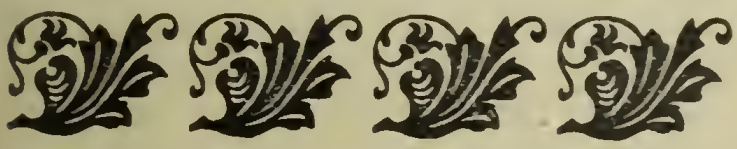
Eggs, Vatel, sweetbread, truffles, cream and tomato sauce

Eggs, Villeroy, fried à la Française

Eggs, Zingara, poached, julienne of truffles, tongue, ham, mushrooms, white o egg and sauce Colbert



Soups



Consommé Alexandrie, small balls of hashed beef

Consommé Andalouse, vermicelli and shredded tomato

Consommé Alphabétique, with Italian paste letters

Consommé Arlequin, colored quenelles

Consommé â l'Aurore, julienne of chicken, tomatoes and thin tapioca

Consommé Brésilien, tapioca

Consommé Deslignac, profiteroles stuffed with chicken and brunoise of vegetables

Consommé aux diablotins, bread croutons filled with cheese and cayenne gratiné

Consommé Doria, quenelles of chicken filled with brunoise of vegetables

Consommé Douglas, royal, julienne of mushrooms and French peas

Consommé Fleury, decorated vegetables

Consommé Florentine, stuffed profiteroles and creamed spinach

Consommé Grenade, tomatoes shredded, carrots, chervil and peas

Consommé St. Helène, julienne of chicken, leeks, barley

Consommé Henri IV, minced tomatoes, rice and dices of chicken

Consommé Infante, julienne of chicken and red pepper

Consommé Impérial, royal, julienne of chicken and truffles

Consommé Jeannette, timbale of royal and batonnets of vegetables

Consommé Judic, lozenges of lettuce, quenelles of chicken and cockscomb

Consommé Laroncière, royal of lobster, green peas and asparagus tips

Consommé Louisville, pearl barley, red peppers and chicken quenelles

Consommé Madrilène, quenelles of chicken with curry and minced tomatoes

Consommé Marie Louise, carrots, turnips en boule and asparagus tips

Consommé Marie Stuart, tomato with Nizam pearls

Consommé Marquise, tapioca, julienne of chicken and truffles

Consommé Mireille, stars of chicken and printanière of vegetables

Consommé Monte Carlo, rondelles of pancake and white and red quenelles

Consommé Montglas, truffles, mushrooms, tongue, ham in dices and tapioca

Consommé Montmorency, lozenges of noodles and lettuce

Consommé National, quenelles in three colors

Consommé Nemours, tapioca and dices of chicken

Consommé à l'Orge perlé, pearl barley soup

Consommé à l'Orléans, red and white quenelles and green peas

Consommé de la Paix, essence of chicken gumbo and quenelles of chicken

Consommé Président, vegetables and quenelles of chicken

Consommé aux Pâtes d'Italie, with Italian paste figures

Consommé Princesse, asparagus tips, dices of chicken and pearl barley

Consommé Profiteroles, profiteroles garnished with chicken stuffing

Consommé Rachel, asparagus tips, French peas, dices of chicken and artichokes

Consommé Réjane, dices of artichokes, French peas and quenelles of chicken

Consommé Régence, julienne of chicken, asparagus tips, French peas and chervil

Consommé Richelieu, dices of artichoke bottoms and chicken

Consommé Rivoli, julienne of lettuce, sorrel, spinach and vermicelli

Consommé Royal, garniture of royal rondelles

Consommé Rossini, profiteroles stuffed with foie-gras

Consommé Salvator, minced tomatoes

Consommé Samaritain, brunoise of vegetables and Italian paste

Consommé Sicilien, garnished with rondelles of macaroni

Consommé Solferino, tomato consommé with balls of vegetables

Consommé Trévise, tapioca, julienne of chicken and truffles

Consommé Vert Galant, quenelles of chicken and fine herbs

Consommé Virginie, cream of corn and dices of ham

Consommé Vivienne, julienne of chicken and truffles

Consommé Andalouse, stock, fish broth, Soubise, tomato purée, egg yolk, Spanish pepper, fish forcemeat and poached egg

Consommé Bagration, egg yolk, curry powder, fish stock, cream, filets of sole, crayfish tails and chopped vegetables

Consommé Camerani, chicken giblets, sheep's liver, carrot, turnip, leeks, parsnip, celery, butter, macaroni and Parmesan cheese

Consommé Chinoise, white broth, butter, anchovies, milk, Worcestershire sauce sweet herbs, sugar, fish forcemeat, cayenne, parsley butter, mackerel roes and tarragon

Consommé Cussy, onion, sugar stock, butter, cognac and Parmesan cheese

Consommé aux Gnoecchis, butter, Parmesan cheese and stock

Consommé d'Orsay, béchamel sauce, broth, purée of asparagus, pigeon eggs and meat

Potage Cressonnière, purée of potatoes and watercress

Potage Faubonne, purée of white beans and julienne of vegetables

Potage Fermière, chopped vegetables thickened with purée of peas

Potage Germiny, cream of chicken and peas and chiffonnade of sorrel

Potage Longchamps, purée of peas, chiffonnade of sorrel, vermicelli and thickening

Potage Makaroff, tomato soup with julienne of spinach

Potage à l'Oseille, purée of potatoes and chiffonnade of sorrel

Potage Parmentier, purée of potatoes, leaves of chervil and croutons

Potage de Santé, sorrel soup

Potage Velours, purée of carrots with tapioca

Purée Crécy, carrots and rice

Purée Ferneuse, purée of turnips and bread croutons sautéd in butter

Bouillabaisse Marseillaise, fish chowder, saffran and spice

Bouillon Maigre, vegetable soup strained

Consommé Villeneuve, profiteroles filled with chicken stuffing

Crème Argenteuil, cream of new asparagus and soufflédd croutons

Cream of Artichokes, Savarin, with croutons Savarin

Crème Capucine, cream of spinach and soufflédd croutons

Crème Chantilly, cream of new French peas and soufflédd croutons

Cream of Chicken, Sultane, cream of chicken with milk of sweet almonds

Crème Dubarry, cream of cauliflower

Cream of Leeks, Princesse, barley and asparagus tips

Crème Marcilly, cream of chicken and peas with quenelles of chicken

Crème Palestine, cream of artichokes and croutons soufflés

Crème aux Pommes d'Amour, cream of tomatoes with soufflédd croutons

Crème Portugaise, cream of tomatoes with soufflédd croutons

Crème Raphael, cream of chicken and celery

Crème St. Germain, cream of peas with crouton soufflés

Crème de Volaille, Hortense, balls of carrots and French peas

Crème de Volaille, Reine, with croutons of chicken

Crème Washington, cream of corn garnished with green and red peppers

Potage Ambassadeur, purée of peas, chiffonnade of sorrel, rice and thickening

Potage Bonne Femme, vegetable soup thickened with purée of potatoes

Potage Camélia, purée of green peas, tapioca, julienne of chicken and white of leeks

Potage Célestine, cream of spinach with julienne of French pancake

Potage Corneille, cream of lettuce and tapioca

Potage Fermière, vegetable soup

Potage Cultivateur, minced vegetables thickened with purée of peas

Potage Croute au Pot, minced vegetables

Potage Colombier, purée of lentils and pigeon croutons

Cockie - Leekie, dices of capon, leeks, stewed prunes and raisins

Courtbouillon de Poisson, thick fish soup

Essence de Mouton Ecossaise, Scotch mutton broth

Garbure Béarnaise, minced vegetables thickened with purée of white beans

Garbure Savoyarde, vegetable soup thickened with purée of potatoes

Julienne Villageoise, julienne of leeks, potatoes, spaghetti, small piece salt pork cooked with the vegetables and chervil

Menestrone Italienne, chopped vegetables, shredded tomato and spaghetti

Mulligatawny à l'Indienne, chicken soup with curry

Pot au feu Polonaise, strips of vegetables, crouton of beef and chicken thickened with semolina

Queue de Bœuf lié, thick oxtail soup

Soupe à l'Oignon gratiné, onion soup browned

Soupe Poireaux et Pommes de Terre, white of leeks and purée of potatoes

Consommé Carême, milk, veal stock, egg yolk and butter

Consommé Piémontaise, rice, cabbage, onion, nutmeg and Parmesan cheese

Consommé Poméranienne, purée of red beans, broth, celery, parsley and sweet herbs

Petite Marmite, beef, marrow bone, ox-tail, roast chicken consommé, carrot, turnip, leek, celery and cabbage

Pot au Feu, marrow bone, beef, giblets, carrots, leek, turnip, celery, onion, garlic, cabbage and chervil

Potage Crupnic, barley, dices of vegetables, chicken and parsley

Potage Mulligatawny, dices of rabbit, butter, onion, broth curry and lemon

Fish and Shell Fish

Bass, Cardinal, lobster sauce with salpicon of truffles and mushrooms

Bass, Havanaise, poached in white wine, red and green pepper garniture

Aiguillettes of Bass, Bercy, stuffed, shrimp sauce, fried smelts and potato Duchesse

Aiguillettes of Bass, Dugléré, poached in white wine, crushed tomato and butter gravy

Aiguillettes of Bass, Pompadour, white wine sauce, small bouchées garnished with sliced truffles

Aiguillettes of Sea Bass, Cancale, poached in white wine oysters, mushrooms and shrimps

Aiguillettes of Sea Bass, Vénitienne, sauce Vénitienne, hashed lobster coral and boiled potatoes Parisienne

Filets of Sea Bass, Fin de Siècle, poached in white wine, sliced fresh mushrooms, tomatoes and onions

Filets of Black Bass, Dugléré, poached in white wine and minced tomatoes

Filets of Sea Bass, Batelière, white wine sauce, purée of mussels, garniture of oysters, mussels and fried smelts

Filets of Sea Bass, Joinville, poached in white wine, shrimp sauce, mushrooms, shrimp and truffles

Filets of Sea Bass, Montgolfier, stuffed and decorated with hashed pistachios, heads of mushrooms and white wine sauce

Filets of Striped Bass, Berchoux poached in white wine, garniture of julienne of celery, carrots and fresh mushrooms

Filets of Striped Bass, Montgolfier, stuffed and decorated, white wine sauce

Live Codfish Steak, Bercy, poached in white wine, shallots with butter gravy

Live Codfish Steak, Parmentier poached in white wine and potatoes fondantes

Eels en matelote, fine herbs, glazed onions, mushroom tops

Halibut, poached in white wine onion, minced mushrooms, tomato and thick gravy

Aiguillettes of Halibut, Dugléré poached in white wine, minced tomatoes and thick gravy

Aiguillettes of Halibut, Fin de Siècle, poached in white wine, onion, tomato and minced mushrooms

Aiguillettes of Halibut, Vénitienne, sauce Vénitienne and potato persillade

Aiguillettes of Kingfish, Fin de Siècle, white wine, slices of onions, tomatoes and fresh mushrooms

Filets of Kingfish, Berchoux, white wine sauce, julienne of celery, carrots and fresh mushrooms

Filets of Kingfish, Ménagère, poached in white wine, minced fresh mushrooms and butter gravy

Filets of Kingfish, Montgolfier, stuffed, hashed pistachios, heads of mushrooms and white wine sauce

Filets of Kingfish, Dugléré, shredded, tomatoes with shallots

Filets of Kingfish, Havanaise, poached in white wine and dices of red and green peppers

Paupiettes of Kingfish, Cardinal, lobster sauce, salpicon of truffles, mushrooms and dices of lobster

Paupiettes of Kingfish, Georgette, poached in white wine served in potato Duchesse fried, sauce Mornay and browned

Aiguillettes of Mackerel, Havanaise, white wine and lozenges of red and green peppers

Aiguillettes of Mackerel, poached, mushrooms and shallots au gratin

Aiguillettes of Fresh Mackerel, Dugléré, poached in white wine, minced tomatoes and butter gravy

Aiguillettes of Pompano, Cléopatra, white wine sauce, minced tomatoes and small potato Duchesse

Yellow Perch à la Livournaise, poached with claret

Aiguillettes of Redsnapper, Créole, minced onions, green peppers, mushrooms and tomatoes

Filets of Redsnapper, Bercy, poached in white wine, shallots, butter gravy and potatoes nature

Filets of Redsnapper, Dugléré, white wine, minced, tomatoes and butter gravy

Broiled Salmon, Mirabeau, sauce, filets of anchovies and garniture of olives

Salmon Pâté, julienne of cabbage, carrots and truffles

Coquille of Salmon, Lord Mayor, escalope of glazed lobster and slices of truffles

Médaillon of Salmon, Victor Hugo, fried, sauce béarnaise and boiled potato

Paupiettes of Salmon, Victor Hugo, breaded and fried, sauce béarnaise with horseradish

Filet of Sole, Marigny, boiled, tomato sauce. lobster sauce and chopped minced truffles

Filets of Sole, Florentine, sauce Mornay and spinach, browned

Filets of Sole fried, sauce Figaro, mayonnaise and purée of tomatoes

Filets of Sole, Normande, poached in white wine, mushrooms, truffles, soft clams and fried smelts

Filets of Sole, Marguery, baked, garniture of shrimp, mussels and velouté sauce

Filets of Sole, Montreuil, poached in white wine and Parisian potatoes rolled in lobster butter

Filets of Sole, Vatel, sauce Vénitienne, lobster coral, fried oysters and quenelles

Paupiettes of Sole, Victoria, lobster sauce, salpicon of truffles, mushrooms and lobster in the sauce

Brook Trout, Chambord, red wine sauce, quenelles, truffles, shrimp and boiled potatoes

Brook Trout sautée, Coquelin, butter, Meunière sauce, shallots, potato Parisienne rissolées

Weakfish, Bercy, poached in white wine, butter gravy

Baked Weakfish, Harlequin, sauce Italienne with pickle, red and green peppers and white of eggs in squares

Aiguillettes of Weakfish, Créole, white wine and Créole sauce

Aiguillettes of Weakfish, Dugléré, poached in white wine, minced tomatoes and butter gravy

Filets of Weakfish, Parisienne, poached in white wine, lobster and Vénetienne sauce

Lobster Américaine, sautéd, Brunoise of vegetables, minced tomatoes and fine herbs

Lobster sauté, Bonnefoy, shallots and Colbert sauce

Lobster, Narragansett Pier, broiled and deviled

Homard, Cardinal, salpicon of lobster, coral, truffles, mushrooms and sauce Newburgh, served in coquille and browned

Casserolette of Lobster, Mornay sauce Mornay and browned

Coquille of Lobster, Montijo, lobster Américaine served in coquille and glazed

Coquille of Crab Meat, Royale, crab meat Mornay, heads of mushrooms and glazed truffles

Chair de Crabes, Florentine, crab flakes served in baked potato, spinach, sauce Mornay and browned

Casserolette of Frog Legs, Gourmets, sauce Newburgh julienne of mushrooms, truffles and oyster crabs

Soft Clams à la Poulette, sauce suprême, scallion and minced mushrooms

Entrees

Boeuf braisé, beef, small cabbage stuffed, slice of sausage salt pork, boiled potato and thick gravy

Braized Beef, Flamande, small piece of stuffed cabbage, slice of cabbage, salt pork, potatoes nature and thick gravy

Baron of Beef, Portugaise, stuffed tomatoes, potatoes chateau rissolées and sauce madère

Beef, Maraichère, bouquet of carrots, cauliflower, green peas, Parisian potato and sauce madère

Braized Beef, Ancienne, calf's feet, small onions, carrots and thick gravy

Boiled Beef, Ménagère, carrots, cabbage, turnips, potatoes and horseradish sauce

Baron de Boeuf, Arlésienne, beef, stuffed onions, braized lettuce, potatoes Parisienne persillade and thick gravy

Coeur de Filet de Boeuf, Meyerbeer, halves of lamb kidneys, potato Parisienne rissolée and Périgueux s'ce

Contrefilet Nivernaise, sirloin, glazed carrots, string beans, glazed turnips and Madeira sauce

Contrefilet piqué aux primeurs, glazed carrots, string beans, cauliflower, potato Parisienne rissolée and sauce Madère

Contrefilet de Boeuf, Massenet, beef, potato Anna, braized lettuce and asparagus tips

Emincé of Filet of Beef, Florida, sautéd à la minute, red and green peppers, rice and sauce Madère

Emincé of Filet of Beef, Berlinoise, sautéd à la minute, sauce aigre (sweet) and boiled Parisian potatoes

Filet of Beef piqué, Valenciennes, sauce chasseur, rice, Valenciennes and sauce madère

Filets of Beef piqué, Châtelaine stuffed tomatoes, cucumbers with butter, cauliflower and sauce madère

Filet of Beef piqué, Godard, financière and sauce madère

Filets of Beef, Provençale, sauce Chasseur, broiled halves of tomatoes Provençale, potato Chateau rissolée and sauce Madère

Filets Mignons of Beef, Piémontaise, sauce chasseur and timbale of rice, Piémontaise

Filet Mignon of Beef, Voisin, broiled, Béarnaise sauce and potato soufflé

Filets of Beef piqué, Cleveland, dices of red peppers, corn fritters and okra sautéd with butter

Filet de Boeuf, Château de Madrid, mushrooms, timbales of rice, saffran and thick gravy

Filet de Boeuf piqué, Sévigné, beef, sauce Chasseur, bouchée garnished with creamed spinach

Filet of Beef mariné, Chevreuil poivrade sauce, minced mushrooms and potato

Goulash Hongroise, sauce paprika and dices of potato

Hamburg Steak, Stanley, broiled, horseradish sauce and banana garniture

Mignon de Boeuf, Léoncavallo, quartered artichokes sautéd slices of truffles, Béarnaise sauce and potato Parisienne rissolée

Mignons of Beef, Massena, artichoke bottoms, marrow, potato Parisienne rissolée and sauce Périgueux

Miroton of Beef à l'Ancienne, sauce Lyonnaise, browned

Mixed Grille à l'Anglaise, noisette of lamb, halves of tomatoes broiled, slice of bacon, sausage and cress

Mignons of Filet of Beef, Chéron, artichoke bottoms, macédoine of vegetables and Béarnaise sauce

Mignons of Filet of Beef, Melba, braized lettuce and stuffed tomato

Mignons of Beef, Montebello, quartered artichokes sautéd with butter, Béarnaise tomatée, slices of truffles and Parisian potato rissolée

Mignons of Beef, Montebello, quartered artichokes, potato Parisienne rissolée, Béarnaise sauce and slices of truffles

Mignons of Beef, Chez-soi, carrots, small onions, potatoes noisettes rissolées and sauce Madère

Mignon of Filet of Beef, artichoke bottoms and jardinière garniture

Mignons of Beef, Rachel, artichoke bottoms, marrow, potato Parisienne rissolée and sauce Périgueux

Médaillon de Filet de Boeuf, Judic, braized lettuce, tongue sliced and s'ce Madère

Mignons of Beef, Péruvienne, stuffed red peppers, potato croquettes and sauce Périgueux

Mignon de Boeuf, Pompadour, beef, quartered artichokes, Parisian potato rissolée, Béarnaise tomatée, slices of truffles

Mignon de Boeuf, Massena, beef, sauce Bordelaise, nouilles and potato Parisienne

Mignon de Filet de Boeuf, Café Riche, beef, crushed tomato truffles and potato Parisienne rissolée

Mignons of Beef, Chéron, artichoke bottoms filled with macédoine, sauce Béarnaise

Mignons de Boeuf, Melba, braized lettuce, stuffed tomato and Parisian potato

Mignon Filet of Beef, Président, crowns of chicken stuffing, macédoine garnishing and sauce Madère

New England Dinner, boiled beef, corned beef, salt pork cabbage, carrots, turnips and potatoes nature

Noisettes of Filet of Beef, Robinson, sautéd chicken livers minced mushrooms and sauce Madère

Noisette of Filet of Beef, Chasseur, sauce chasseur with fresh mushrooms and potato château rissolée

Noisette de Filet de Boeuf, Voisin, broiled tomato, garnished with Béarnaise sauce and souffléd potato

Ox-tail braisé, hochepot, small onions, carrots and French peas

Ragout à la Deutsch, minced filet of beef and kidneys, green peppers, onions, potatoes sautées and thick gravy

Short Ribs of Beef, Flamande, braized cabbage, slices of sausage, salt pork, potatoes nature and thick gravy

Tenderloin of Beef, Montagnard glazed carrots and turnips, string beans and sauce Madère

Short Ribs of Beef, Bourgeoise, carrots, glazed onions, mushrooms and green peas

Smoked Brisket of Beef, Alsacienne, boiled, garniture of braized new cabbage and potatoes nature

Sirloin of Beef, Bouquetière, carrots, green peas, cauliflower and Parisian potato browned

Smoked Beef Tongue, Harlequin, sauce piquante, lozenges of pickle, white of egg and château potato rissolée

Short Ribs of Beef, Bourguignonne, braized, red wine, small onions, mushrooms, lardons, boiled potatoes Parisienne and thick gravy

Salisbury Steak à la Russe, sauce aigre-doux, fried onions and baked tomatoes

Small Steak, Tyrolienne, minced onions, crushed tomatoes sautéd with butter and potatoes rissolées

Small Filet of Beef mariné, Chevreuil, sautéd, minced mushrooms and sauce poivrade

Small Steak, Marchand de Vin, sauce Bordelaise, hashed marrow and potato château rissolée

Salisbury Steak, Lyonnaise, broiled with Lyonnaise potatoes

Tenderloin of Beef, Richelieu, stuffed tomato, braized lettuce, potato croquette and sauce Madère

Tenderloin of Beef, Renaissance artichoke bottoms, macédoine, stuffed tomatoes, potatoes château rissolées and sauce madère

Tenderloin of Beef, Péruvienne stuffed red peppers, potato croquettes and mushroom sauce

Tenderloin of Beef, Godard, croustade financière and sauce Madère

Tenderloin of Beef, Piémontaise, sauce chasseur and timbales of rice Piémont

Tenderloin of Beef, Dubouzet stuffed potato, braized lettuce and sauce Madère

Tournedos, Cardinal, beef, red peppers, potato croquette and sauce Périgueux

Agneau en casserole, Champollion, lamb, braized, minced potatoes, onions and border of gravy

Baron d'Agneau, Princesse, lamb, asparagus tips and potato Dauphine

Baron d'Agneau, Richelieu, lamb, stuffed tomatoes, braized lettuce and potato Château rissolée

Baron of Lamb, Montabord, purée of Lima beans and potatoes Duchesse

Baron d'Agneau, Fontange, lamb, braized lettuce, croustades garnished with white beans

Baron d'Agneau, Derby, lamb, stuffed green pepper and croustade garnished with mushrooms à la crème

Baron d'Agneau, Maraichère, glazed carrots, string beans and potato Parisienne rissolée

Baron d'Agneau, Nivernaise, lamb, carrots and onions glazed and string beans

Baron d'Agneau, Arlésienne, lamb, stuffed onion, braized lettuce and potato

Brochettes of Filet of Lamb, Bonnefoy, broiled halves of tomatoes, julienne of egg plant sautéd with butter and tarragon sauce

Carré de Mouton, Arlésienne, mutton, stuffed onions and sautéd egg plant

Carré de Mouton, Réforme, mutton, braized, garniture of julienne of mushrooms, pickles, truffles, white of eggs, tongue, ham, potatoes Duchesse and sauce poivrade

Carré de Mouton, Dubouzet, mutton, braized lettuce, stuffed potato and Madeira sauce

Carré de Mouton, Trianon, mutton, purée of carrots, French peas, potatoes and thick gravy

Carré de Porc, Lombarde, purée of lentils, piquante sauce and Duchesse potato

Côtes d'Agneau, Montagnarde, lamb, stuffed, glazed carrots, string beans and thick gravy

Crèpinette truffée, Gastronome stuffed pig's feet, purée of potatoes sauce Périgueux

Côtes d'Agneau farcies, St. Hilaire, julienne of green peppers and tomatoes sautéd with butter

Côtes d'Agneau, Signora, ribs of lamb, stuffed, fresh mushrooms à la crème and croustade of French peas

Côtelette de Porc, Arlequin, sautéd, sauce piquante, red and green peppers, dices of white of egg and potato Château rissolée

Côtelettes d'Agneau, Régence, sautéd artichokes, carrots and French peas

Côtelette d'Agneau, Parisienne, lamb, asparagus tips, Parisian potato rissolée and sauce Béarnaise

Côtelettes d'Agneau, Villeroi, lamb chops, breaded, Soubise and croustade of French peas

Couronnes d'Agneau, Bourgeuil lamb, braized, potatoes rissolées, asparagus tips and thick gravy

Emincé d'Agneau, Floride, sautéd à la minute, dices of red and green peppers, rice and thick gravy

Epaule d'Agneau, Boulangère, lamb, braized, minced, potatoes, onions and thick gravy

Filet d'Agneau, St. Laurent, broiled filet mignon of lamb, breaded and purée of mushrooms

Gigot d'Agneau à l'Anglaise, leg of lamb, carrots and turnips, string beans, potato nature and caper sauce

Homemade Sausage, Astor, in casserole, mushrooms, potatoes Parisienne rissolées and thick gravy

Homemade Sausage, Gastronome, mashed potatoes, gratiné and sauce Périgueux

Jambon de Prague, Florentine, ham, horseradish à la crème and spinach à l'Anglaise

Lamb Hash, Méricourt, in border gratiné, slice of fried calf's brain and border of tomato sauce

Lamb, Bretonne, white beans, tomato sauce, ham in dices and fine herbs

Lamb Trotters à la Poulette, sauce suprême, hashed shallots, minced mushrooms and fine herbs

Lamb Hash, Tambour, covered with purée of potatoes and browned

Loin of Pork, Varsovienne, red cabbage braized à l'Allemande and potatoes nature

Loin of Pork, Anversoise, glazed quartered apples and sauce piquante

Mousse de Jambon, ham, Italian salad in center of mousse

Noisette d'Agneau, Chez-soi, carrots, green peas, potatoes noisettes, heads of mushrooms and thick gravy

Noisette d'Agneau, Paloise, broiled half tomato, heads of mushrooms, sauce Colbert and tarragon

Noisette d'Agneau, Paillard, lamb, julienne of mushrooms, truffles, tongue, ham, white of egg, slice of goose liver and sauce Madère

Petits Soufflés, Helder, soufflés with cheese and julienne of ham, tongue, truffles and mushrooms

Côtelette de Veau cloutée à la Dreux, veal chop, larded with truffles, iced tongue, julienne of tongue, truffles, ham and sauce Madère

Côtes de Veau glacées, Chivry, veal, braized, chicory, potatoes Duchesse and thick gravy

Côtelette de Veau glacée, Godard, financière garniture

Carré de Veau, Bristol, veal, rice croquettes, glazed carrots and string beans

Escalope de Veau, Viennoise veal, hashed yolks and whites of eggs, filets of anchovies, capers and tomato sauce

Escalope of Veal, Holstein, parsnips sautéd, fried egg capers, filets of anchovies hashed white and yolk of eggs and tomato sauce

Fricandeau of Veal, Trianon, purée of carrots, peas, potatoes and thick gravy

Fricandeau of Veal, Crécy, purée of carrots and potatoes Duchesse

Fricandeau de Veau, Godard, veal, financière and sauce Madère

Fricandeau of Veal, Orloff, sauce Soubise, tomato and croustade of French peas

Fricandeau of Veal, Turinoise, noodles, croustade of Soubise and thick tomato gravy

Foie de Veau, Raymond, calf's liver, sautéd, purée of potatoes, slice of ham, small sausages and sauce Madère

Grenadin of Veal, Tyrolienne minced tomatoes and onions, spaghetti Milanaise garniture

Grenadin de Veau, Dubarry, veal, small bouquet of cauliflower, gratiné, green peas and thick gravy

Grenadin de Veau, Clamart, veal, purée of French peas, potatoes Duchesse and thick gravy

Loin of Veal, Printanière, braized, garniture of new vegetables and thick gravy

Longe de Veau, Milanaise, loin of Veal, spaghetti, tongue, ham, truffles, julienne and thick gravy

Noix de Veau glacée, Vichy, veal, carrots Vichy, potatoes Duchesse and thick gravy

Noix de Veau piqué, Montebello, veal, quarters of sautéd artichokes, Béarnaise tomatée, sautéd mushrooms and Parisian potatoes rissolées

Noix de Veau glacée, Armenonville, carrots Vichy, sautéd cucumber, potato Duchesse and thick gravy

Noix de Veau glacée, Talleyrand, veal, purée of celery, braized lettuce and thick tomato gravy

Noix de Veau, Varsovienne, veal, red cabbage braized à l'Allemande, potatoes nature and thick gravy

Paupiettes de Veau, Italienne veal, stuffed with Duxelle and sauce Italienne

Pilaff of Sweetbread, rice, escalope of sweetbread sauté, Madeira sauce, decorated with red and green peppers and cordon of tomatoes

Ris de Veau braisé, Soubeyrant sweetbread glacé, Soubise asparagus tips, potatoes Duchesse and thick gravy

Ris de Veau à la crème, sweetbread, red pepper and sliced truffles

Ris de Veau braisé, Noailles, sweetbread, croustade garnished with goose liver en financière

Ris de Veau, Lavallière, sweetbreads, mushrooms in cream, dices of crusts garnished with green peas

Ris de Veau glacé, sweetbread, spaghetti à la Milanaise en croustade, the sweetbread on top, slices of truffles and demi-glace

Ris de Veau glacé, Infante, sweetbread, under glass, fresh mushrooms in cream, bands of red peppers and slices of truffles

Ris de Veau grillé à l'Allemande sweetbread, breaded, dices of ham, fresh mushrooms, cucumbers in cream and slice of Virginia ham

Ris de Veau, Maltaise, sweetbread, decorated with Maltese crosses, sauce Béarnaise and potato Parisienne rissolée

Ris de Veau à la crème, sweetbread in cream, red pepper and sliced truffles

Sweetbread, Maison d'Or, Valenciennes, goose liver garniture

Sweetbreads, Argenteuil, glazed, garniture of new asparagus tips and thick gravy

Sweetbread à la Noailles, croustade with goose liver, the sweetbread on top and financière

Tête de Veau en tortue, calf's head, olives, mushrooms, egg yolk, pickles, cockscomb, chicken kidneys and sauce poivrade

Roulade de Veau braisé, Sully, artichoke bottoms, Soubise truffles, braized lettuce, potatoes noisettes and thick gravy

Rognons de Veau, Dondola, veal kidney en casserole, minced mushrooms and carrots in cockscomb

Tendrons de Veau, Bourgeoise, veal, braized carrots, small onions, peas and potatoes rissolées

Veal, Dubarry, croustade of purée of cauliflower, potato Parisienne and sauce Madère

Bouchées of Sweetbreads. Maryland, minced sweetbreads, mushrooms and sauce Newburgh

Brochette of Sweetbread, St. Laurent, purée of mushrooms and thick gravy

Broiled Sweetbreads, Astor, breaded, dices of ham, cucumbers sautéd in butter and potatoes Parisienne rissolées

Vol-au-vent, Montglas, financière and goose liver

Broiled Veal Tongue, Clamart, breaded, purée of peas and thick gravy

Calf's Brains à l'Aurore, tomato cream sauce, dices of ham and gratiné

Mousse de Foie Gras, Périgourdine, goose liver, sauce suprême with truffles

Poultry and Game

Squab Chicken en casserole, Montpensier, cream sauce and dices of celery, olives and asparagus tips

Philadelphia Spring Chicken, Sévillane, green pepper, minced mushrooms and bread crumbs

Braized Poularde, Montpensier, young chicken, suprême sauce, asparagus tips, chives and celery in dices in the sauce

Poulet sauté, Mascotte, chicken quartered artichokes, truffles, fresh mushrooms and potato Parisienne

Poussin en casserole, Bourgeoise, squab chicken, onions, mushrooms, potatoes Parisienne rissolées, French peas and thick gravy

Suprême de Volaille, Argenteuil, new asparagus tips and sauce suprême

Suprême de Volaille, Toulouse, chicken, stuffed and decorated, garniture of mushrooms, truffles, quenelles, kidneys and sauce suprême

Suprême of Chicken, Jeannette, stuffed with goose liver, garniture of Toulouse

Poulet sauté, Hongroise, young chicken, paprika sauce, dices of onions and ham and timbale of rice

Vol-au-vent, Victor Hugo, chicken, fresh mushrooms, calf's brains and cream s'ce

Ballotin de Volaille farci, Clamart, chicken, French peas and thick gravy

Pilaff de Foie de Volaille, Orientale, rice, chicken livers, lozenges of green and red peppers and curry sauce

Suprême de Volaille, Cécile, chicken, potato Duchesse, garnished with flageolets, asparagus tips in dices, small balls of carrots and sauce suprême

Chaudfroid of Chicken, Léontine, sauce chaudfroid and jardinière salad

Squab Chicken, Bayadère, en casserole, fresh mushrooms in cream and slice of Virginia ham

Suprême de Volaille, clouté, Régence, chicken, stuffed and decorated with truffles and tongue, artichoke bottoms, garniture of French peas, asparagus tips and sauce suprême

Brochette de Foie de Volaille, Vert Pré, chicken livers, parsley butter and potato straws

Suprême de Volaille, Réjane, chicken, Toulouse sauce garnished with mushrooms and sliced truffles

Chicken Liver sauté, Mexicaine red and green peppers in dices, sauce madère and shelled rice on top

Timbales de Volaille, Art Nouveau, salpicon of chicken, mushrooms in a timbale spaghetti and border of thick gravy

Suprême de Volaille, Régence, chicken, garniture Toulouse with quenelles

Coquille of Chicken, Royal, minced chicken, fresh mushrooms, Newburgh sauce, en coquille and glazed

Poulet sauté, Tunisienne, young chicken, sauce suprême with paprika, lozenges of red and green peppers, quarters of artichokes sautéd in butter

Suprême de Volaille, Bayadère, chicken, fresh mushrooms à la crème and slice of Virginia ham

Mayonnaise de Volaille, Parisienne, boneless spring chicken, boiled, mayonnaise, filets of anchovies, capers and vegetable salad

Emincé de Volaille, Régence, chicken en bordure, sauce suprême, minced mushrooms and stars of red peppers

Fricassée of Chicken à l'Ancienne, sauce suprême, sma onions, mushrooms, and boiled potatoes Parisienne

Coquille of Chicken, Royal, minced chicken, fresh mushrooms cream sauce and glaze

Spring Chicken, Maryland, breaded and fried, corn fritters, potato croquette: bacon and cream sauce

Poulet, Maryland, breaded, corn fritters, bacon and cream sauce

Poulet sauté, Languedocienne, young chicken. shallots, julienne of egg plant and halves of tomatoes broiled

Poulet sauté, Monté Carlo, spring chicken, sautéd cucumbers, stuffed tomato, potato Château rissolée and shallot sauce

Poulet sauté, Bordelaise, spring chicken, shallot sauce, sautéd cèpes, quarters of artichokes, minced tomatoes and fried onions

Poussin, Louisiane, squab chicken, stuffed, new corn, green and red peppers, cream sauce with celery

Timbales of Capon, Président, batonnets of vegetables and sauce suprême

Capon Wings, Printanière, vegetables Bourgeoise

Chapon désossé, Victoria, capon stuffed with rice and goose liver, timbales of rice and curry sauce

Chapon désossé, Hongroise, capon, stuffed with chicken livers, rice, paprika sauce, Virginia ham and timbale of rice

Boned Capon, Léon XIII, stuffed, spaghetti Milanaise, sauce suprême and Toulouse

Chapon du Mans, demi-deuil, Manx capon, braized, sauce suprême, slices of truffles and hashed tongue

Chapon désossé farci, Edouard VII, capon, stuffed with rice and goose liver, sauce suprême with curry, halves of tomatoes broiled and French peas

Chapon du Mans, Rivoli, Manx capon braized, s'ce suprême minced fresh mushrooms, dices of ham and croustade of French peas

Chapon braisé, capon, sauce suprême tomatée, dices of ham and noodle garniture

Abattis de Chapon, Valencienne capon giblets and border of tomato sauce

Caneton bigarade, duckling, sauce Cumberland, quarter of orange and julienne of orange

Salmis de Caneton, Parisienne, duckling, small onions, fresh mushrooms, stuffed croutons and sauce salmis

Caneton poêlé, Demidoff, duckling, minced carrots in cockscomb and fresh mushrooms

Abattis de Dinde, Dejan, turkey, braized cabbage, potatoes nature and border of gravy

Pigeon, Montpensier, en casserole, olives, dices of celery, asparagus tips and cream sauce

Pigeon de Bordeaux en casserole, pigeon, celery en julienne and thick gravy

Boned Squab en casserole, Richelieu, julienne of carrots, truffles and sauce Madère

Squab en casserole, Astor, fresh mushrooms, potato Parisienne rissolée and small onions

Squab, Bonne Femme en casserole, small onions, mushrooms, salt pork, potatoes Parisienne rissolées and thick gravy

Squab, Africaine, en casserole, green and red peppers, lozenges of celery and thick gravy

Pigeonneau en casserole, Mexicaine, pigeon, dices of red and green peppers, celery and sauce demi-glace

Pigeon grillé, broiled, potato straws, watercress and parsley butter

Pigeonneau, Grand'mère, pigeon, en casserole, mushrooms, salt pork and potato Parisienne rissolée

Pigeonneau, Bordelaise, pigeon artichoke bottoms, sautéd mushrooms, thickening and shallot tips

Pintade, Rothschild, guineahen mushrooms, truffles, quenelles and sauce madère

Ballotins de Pintade, François Coppée, guineahen, stuffed, truffles, braized in baked, potato and sauce Périgueux

Soufflé de Pintade, Impératrice, mousse of guineahen and sauce madère, julienne of carrots, truffles and fresh mushrooms

Mousse de Pintade, Kuroki, guineahen stuffing and salpicon of truffles, mushrooms, rice garniture and sauce suprême with paprika

Chartreuse de Pintade en Bellevue, guineahen, mould decorated with vegetables, braized cabbage, sausage, bacon and thickening

Salmis de Pintade, Parisienne, guineahen, salmis sauce, small onion, mushrooms, truffles, olives, quenelles and stuffed croutons

Suprême de Pintade, Lucullus, guineahen, sauce Périgueux, small croustades garnished with cucumbers, mushrooms, carrots and potato Duchesse

Sauces and Garnitures

Allemande, butter, egg yolk and lemon

Amiral, butter, anchovies, shallots, capers and lemon peel

Aurore, lobster spawn, butter and brown sauce

Algérienne, artichokes and Madeira sauce

Andalouse, stuffed tomato, rice, cabbage and tomato sauce

Arlequin, spinach, rice and Madeira sauce

Bouqeutière, carrot, turnip, string beans, cauliflower and Hollandaise sauce

Batelière, mushrooms, parsley, shallots, tarragon vinegar and sherry

Bavaroise, vinegar, egg yolk and horseradish

Béarnaise, egg yolk, butter, fine herbs, parsley and vinegar

Béchamel, lean veal, bacon, carrot, turnip, onion, butter and cream

Banquière, Madeira, peppercorns, veal stock, velouté and tomato sauce, butter and cream

Bigarade, sugar, vinegar, white wine, brown sauce, veal stock, Curaçao and bigarade orange

Bourguignonne, fish stock, mushrooms and glazed onion

Bordelaise, shallots, Espagnole sauce, white wine and parsley

Bourgeoise, chervil, parsley, tarragon, stock, meat glaze mustard and sugar

Bretonne, sugar, mustard, horseradish and vinegar

Brune (Brown), onion, butter, ham, beef and veal

Blanche, butter, flour, white broth, shallots, white wine and cream

Comtesse, asparagus tips and shrimp

Clamart, artichoke bottoms and purée of peas

Clermont, onion château potato and brown sauce

Coquelin, Soubise and tomato sauce, butter and tarragon

Créole, onion, green pepper, garlic, brown sauce and tomatoes

Colbert, onion, oil and veal gravy

Condé, purée of lentils

Chasseur, shallots, mushrooms, butter, white wine, brown sauce and parsley

Chéron, artichoke bottoms, macédoine and béarnaise sauce

Cardinal, butter and lobster coral

Châteaubriand, meat glaze, white wine, Espagnole and maître d'hôtel sauce

Crapaudine, piquant sauce, mushrooms and tarragon vinegar

Czarina, brown sauce, lemon peel, chopped gherkins and sultanas

Chambord, fish quenelles, oysters, mushrooms, truffles, shrimp and roe

Cumberland, orange and lemon peel, currant jelly, port wine, mustard, orange and lemon juice and cayenne

Chantilly, horseradish, apple and mayonnaise sauce and whipped cream

Duchesse, duchesse potato

Dauphine, kidney, cockscomb and Hollandaise sauce

Demidoff, carrot, turnip, mushrooms, truffles and Madeira sauce

Dubarry, purée of cauliflower

Duxelles, Madeira sauce, white wine, mushrooms, shallots and ox tongue

Dieppoise, mussels, fine herbs, shrimp and mushrooms

Diable, shallots, garlic, bayleaf parsley, thyme, cayenne, white pepper, Espagnole sauce and veal broth

Diplomate, béchamel sauce and crayfish gravy

Duchesse, ham, truffles, white wine, tomato sauce, meat glaze and Allemande sauce

Espagnole, brown roux and clear broth

Estragon, mayonnaise, tarragon vinegar and tarragon

Fédora, artichokes, goose liver, dices of marrow and sauce Bordelaise

Favorite, goose liver, Périgordine sauce, croutons and purée of asparagus

Freneuse, purée of turnips

Florentine, artichokes, cheese, cauliflower, veal gravy and tomato sauce

Forestière, mushrooms, glazed onions, château potato and Madeira sauce

Fleurette, béchamel sauce, fine herbs, cream and butter

Financière, stock and brown roux, mushroom catsup, Madeira, meat glaze and cayenne

Flamande, carrot, butter, mace onion, peppercorn, cream, pickle, parsley and horse-radish

Française, egg yolk, butter, tomato purée, chicken glaze, parsley and chili vinegar

Grecque, brown sauce, onion, tomato and egg plant

Gourmets, mushroom and walnut catsup, chili vinegar, soy bean, anchovies, garlic pepper, mace and cloves

Genévoise, butter, fish broth, red wine, onion, sweet herbs and mushrooms

Génoise, mirepoix, red wine, Espagnole sauce and white broth

Grand Duc, truffles, asparagus tips and Mornay sauce

Godard, ham, carrot, onion, butter, champagne, sauce Espagnole and mushrooms

Hongroise, onion, butter, paprika, white wine, velouté sauce, cream and butter

Holstein, egg yolk, port wine and sugar

Hollandaise, vinegar, nutmeg, peppercorns, butter and egg yolk

Indienne, onion, ham, thyme, pepper, butter, velouté sauce, curry and cream

Italienne, butter, parsley, mushrooms, shallots, white wine, velouté sauce and stock

Jardinière, carrot, turnip, onion, butter, brown sauce, cauliflower, asparagus and string beans

Joinville, shrimp, mushrooms and truffles

Kari, onion, butter, curry powder, chicken broth and velouté sauce

Lyonnaise, onion, white wine vinegar, brown sauce and veal gravy

Meyerbeer, mushrooms, lamb kidney, truffles and Madeira sauce

Montglas, smoked beef tongue, chicken, truffles, mushrooms and financière sauce

Marinière, oysters, scallops, lobster, shrimp, fine herbs and white wine

Montgolfier, Vénitienne sauce, lobster coral, mussels and quenelles

Montorgeuil, potato dices, red sauce and white wine

Moscovite, white wine, lobster coral, truffles, parsley, puff paste and caviar

Marigny, olives, mushrooms, brown and tomato sauce

Metternich, glazed chestnuts, red cabbage and Madeira sauce

Montpensier, truffles, artichoke bottoms, green peas, mushrooms and Madeira sauce

Maintenon ham, parsley, mushrooms, shallots, butter and sugar

Maréchale, tarragon vinegar, sugar, sauce tournée, egg yolk and cream

Matelote, onion, butter, white wine and stock

Mayonnaise, egg yolk, nutmeg white pepper, oil and vinegar

Milanaise, mushrooms, butter, anchovies, caper vinegar, Marsala, mustard and cayenne

Moëlle, white wine, veal stock, shallots, brown sauce and marrow

Mousseline, suprême sauce and whipped cream

Maître d'Hôtel, butter, parsley thyme and onion

Mirepoix, carrot, celery, bacon Chablis, mushrooms, fine herbs and lemon pulp

Mousquetaire, shallots, cress, tarragon, chervil, meat glaze, mustard and nutmeg

Magenta, red béarnaise sauce, truffles, gherkins and mushrooms

Mornay, fish stock, béchamel, cream, cayenne, cheese and butter

Napolitaine, mirepoix, Madeira Espagnole and tomato sauce and essence of game

Normande, velouté, mushroom catsup, fish stock, egg yolk and lemon

Nesselrode, purée of chestnuts

Orly, fried parsley and tomato sauce

Pojarsky, veal stock, tomato sauce, paprika and cream

Piombino, oysters, mushrooms, olives and glazed onion

Palermitaine, artichokes, macaroni, quail, ham, tomato sauce and veal gravy

Paloise, mint, white wine, egg yolk, béchamel sauce and butter

Papillote, onion, bacon, garlic, parsley, mushrooms, sugar and nutmeg

Pascaline, Italienne sauce, egg yolk, lemon juice and parsley

Périgueux, truffles, sherry, meat glaze and sugar

Piquante, butter, elderflower, tarragon and egg yolk

Poivrade, scallion, thyme, bayleaf, parsley, pepper, vinegar and Espagnole sauce

Polonaise, turnip, fish liquor and cream

Pompadour, shallots, sauce tournée, mushrooms, egg yolk and cream

Portugaise, butter, egg yolk, lemon juice and pepper

Poulette, broth, egg yolk and butter

Princesse, chicken quenelles, truffles, chicken liver, meat glaze, white wine and Allemande sauce

Provençale, mushrooms, broth, shallots, garlic, sweet herbs oil and white wine

Ravigote, stock, white wine, chervil, tarragon, parsley, chives and lemon juice

Réforme, poivrade sauce, red currant jelly, red wine and pepper

Régence, ham, shallots, onion, butter, essence of chicken and Espagnole sauce

Rémoulade, anchovies, capers, parsley, mustard, oil and vinegar

Roux, butter and flour browned

Raifort, velouté sauce and horseradish

Raphael, croutons, celery and truffles

Riche, shrimp and truffles

Rouennaise, shrimp, oysters, white wine, fish quenelles and mushrooms

Reine, mushrooms, truffles, chicken and velouté sauce

Régence, rice, veal broth, butter, clove, Parmesan cheese and nutmeg

Richelieu, tomato, mushrooms, potato château, braized lettuce and truffles

Robert, onion, butter, vinegar, and brown gravy

Royale, butter, egg yolk, soy bean, tarragon vinegar, gherkin and cayenne

St. Menehould, butter, milk, mushrooms and scallions

Salmis, broth, butter, shallots, carrot, sweet herbs, sugar, mace and pepper

Sicilienne, gravy, coriander, cloves, ham, lemon juice, garlic and celery

Suprême, white sauce, lemon juice, mushrooms and butter

Souvaroff, béarnaise sauce, julienne potatoes and sliced truffles

Soubise, onion, butter and veal gravy

St. Germain, purée of peas

Tortoni, artichokes, cauliflower cheese, veal gravy and béarnaise sauce

Trianon, creamed spinach, carrots and potatoes

Tartare, egg yolk, oil, vinegar, mustard, sugar, cucumber, capers and onion juice

Toulouse, Allemande sauce, cockscomb, goose liver, kidney, mushrooms and small quenelles

Transparente (Diaphane), flour, sugar, lemon and butter

Turenne, duchesse potato and Mornay sauce

Tortue, Madeira, thyme, marjoram, brown and tomato sauce

Tyrolienne, tomato and mayonnaise sauce, paprika and cream

Voisin, potato, lobster, truffles, mushrooms, Mornay sauce, lobster butter and cheese

Valois, shallots, vinegar, egg yolk, butter, chicken glaze and parsley

Valois, béarnaise sauce and meat extract

Velouté, veal, chicken, onion, stock, carrot, sweet herbs, sugar and pepper

Vénitienne, tarragon and chervil vinegar, peppers, ham, parsley, thyme, bayleaf and velouté sauce

Villeroi, meat broth, egg yolk, mushrooms and sweet herbs

Vinaigrette, shallots, parsley, chervil, chives, oil and vinegar

Valencienne, sweet peppers, mushrooms, smoked beef tongue, chicken, tomato sauce and veal gravy

Verte, tarragon, chervil, chives parsley, burnet, egg yolk, vinegar and oil

Dessert

Crème Marie Louise, fried crust filled with fruit

Crème Marquise Alice, cream with chopped fruit, decorated with red currant jelly and whipped cream

Crème Régence, custard pudding, crushed macaroons, lady fingers and cream sauce with almonds

Crème Vivienne, coffee bavaroise with chopped fruit and coffee sauce

Beignets Dauphine; puff paste fritters filled with red currant jelly, raspberry sauce

Cerises Jubilée, stewed cherries with kirsch

Pouding aux Avelines, soufflé pudding with ground hazelnuts and vanilla cream sauce

Pouding Anglais, souffléd bread pudding, with rum, currants, almonds and cream sauce

Pouding Diplomate, cabinet pudding in jelly with maraschino sauce

Pouding Bartholdi, cabinet pudding with pineapple and pineapple sauce with kirsch

Pouding aux Figues Anglaise, fig pudding with bread, suet and brandy sauce

Pouding Gastronome, pudding with bread crumbs, fruit sauce, butter and chopped fruits

Pouding Indoustan, soufflé pudding with cocoanut

Pouding Lola Montez, soufflé pudding with chocolate

Pouding Montmorency, rice pudding with stewed cherries and cherry sauce

Pouding Manioc, tapioca with strawberry juice and whipped cream

Pouding Orientale, custard pudding with pineapple and pistachios

Pouding Parmentier, soufflé pudding with mashed potatoes

Pouding St. Clair, custard and red currant jelly

Pouding Victoria, custard pudding with fruit and raspberry sauce

Savarin Montmorency, cake with stewed cherries and raspberry sauce

Savarin Oriental, cake filled with pineapple and peaches with kirsch sauce

Timbale de Fruits Madère, baba with stewed fruits and Madeira sauce

Abricots Bourdaloue, apricots with rice, covered with cream, crushed macaroons and cream sauce

Ananas à la Créole, pineapple with rice and apricot sauce

Poire farcie, savarin filled with pear

Bavaroise aux Pommes, apple bavaroise

Pommes Parisienne, apples in syrup, on toast with apricot sauce and kirsch

Timbale Normande, apple charlotte with crust and apricot sauce with kirsch

Pomme en Surprise, apple dumpling

Pommes au Four, baked apples

Pomme Meringuée, apple with rice

Pouding aux Pommes, apple pudding

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